



Hilton

WASHINGTON DC
NATIONAL MALL

2019 Holiday Menus

catering@hiltondcnationalmall.com | 202.484.1000

480 L'Enfant Plaza, SW, Washington, DC 20024



Lunch Buffet

Oven Roasted Cauliflower &
Pomegranate Salad

Foraged Baby Lettuces with
Honey Walnut Vinaigrette

Butternut Squash Ravioli
Toasted Pepitas, Sage infused Browned Butter

Rosemary Roasted Turkey Breast

Cranberry & Sage Sausage Brioche Stuffing

Fresh Medley of Roasted Baby Heirloom Carrots,
Cipollini Onions, Brussel Sprouts

Creamy Whipped Yukon Gold Potatoes

Ginger Spiced Cranberry Chutney


Warm Rolls with Butter

Pecan Pie, Spiced Pumpkin Pie, Carved Fruits

Iced Tea, Water, Coffee Service

\$72 per guest





Dinner Buffet

Welcome Toast of Champagne

Curried Butternut Squash Soup

Oven Roasted Cauliflower & Pomegranate Salad

Foraged Baby Lettuces with Honey Walnut Vinaigrette

Seafood Salad with Shrimp & Scallops

Traditional Ham
Local Honey and Citrus Glaze

Pecan Crusted Mahi Mahi
Citrus Beurre Blanc

Butternut Squash Ravioli
Toasted Pepitas, Sage Infused Browned Butter

Rosemary Roasted Turkey Breast

Sausage, Cranberry & Sage Brioche Stuffing

Fresh Medley of Roasted Baby Heirloom Carrots,
Cipollini Onions, Brussel Sprouts

Garlic Mashed Potatoes

Warm Rolls with Butter

Assortment of Mini Holiday Themed Desserts:
Pastries, Tarts & Cheesecakes

Iced Tea, Water, Coffee Service

2 Drink Tickets per Person (Beer/Wine Only)

\$125 per guest





Holiday Reception

Displays

**Please select one*

Charcuterie & Cheese

Salamis, Emperor Ham, Prosciutto, Soppresatta, Porchetta, Flavored Mustards, Cornichons, Pickled Onions, Selection of Local & Imported Cheeses, Hearty Breads, Crackers, House Made Preserves, Dry Fruits & Honey Comb

Vegetable Display

Broccoli & Cauliflower Florets, Heirloom Carrots, Red Peppers, Tiny Tomatoes, Baby Zucchini, Artichoke Dip & Spicy Chick Pea Puree

Mediterranean Display

Assorted Grilled Marinated Vegetables, Baba Ghanoush, Hummus, Tabbouleh, Stuffed Grape Leaves & Pita Bread

Passed Hors d'oeuvres

**Please select five*

Prosciutto Wrapped Melon

Salmon Tartare on Pumpnickel

Antipasti Kebob

Chilled Ceviche Shooter

Bacon Wrapped Scallop


Fig & Caramelized Onion Tart

Miniature Crab Cake, Spicy Remoulade

Miniature Beef Wellington

Wild Mushroom Tartlet





Carving Station

**Please select one
Station attendant required

Rosemary Roasted Turkey Breast
Mashed Potatoes & Gravy, Cranberry & Sausage
Stuffing, Seasonal Vegetables Ginger Cranberry
Chutney,
Miniature Dinner Rolls

Cedar Plank Salmon
Traditional Hollandaise,
Wild Rice Pilaf, Haricot Vert

OPTIONAL ENHANCEMENTS (Please inquiring for pricing)

Steamship Round of Beef,
Horseradish Cream, Mini Dinner Rolls
Roasted Garlic & Herb Marinated Prime Rib,
Horseradish Cream, Miniature Dinner Rolls
Mustard & Rosemary Crusted Pork Loin,
Horseradish Cream, Miniature Dinner Rolls

Build Your Own

**Please select one*

Mashed Potato Bar
Classic Gravy, Chives,
Shredded Cheddar Cheese,
Bacon Bits, Sour Cream,
Whipped Butter

Pasta Bar
Mushroom Ravioli, Bowtie
Pasta, Traditional Duck
Bolognese, Creamy Alfredo
Sauce

Macaroni & Cheese Bar
Chives, Bacon Bits, Country
Ham, Lobster

Assorted Miniature Holiday Desserts
Pastries, Tarts, and Cheesecakes

Iced Tea, Water, Coffee Station

Welcome Toast of Champagne

2 drink tickets per person (beer/wine only)

\$145 per guest





Plated Dinner

Choice of Starter

Curried Butternut Squash Soup with Dill

Cognac Infused Crab Bisque

Belgium Endive Salad

Frissee, Baby Arugula, Red Grapes, Crumbled
Blue Cheese,
Toasted Walnuts & Citrus Vinaigrette

Assorted Winter Greens
Pickled Onion, Local Goat Cheese,
Poached Pear, Candied Pecans &
Red Wine Vinaigrette

Frissee, Roasted Golden and Red Beets Goat
Cheese, Toasted Hazelnuts,
Blood Orange Vinaigrette

Choice of Entrée

Rosemary Roasted Turkey Breast
Charred Brussel Sprouts, Baby Carrots, Potato
Cauliflower Puree, Cranberry Ginger Chutney &
Natural Pan Gravy

Herb Crusted Berkshire Pork Tenderloin
Braised Baby Kale, Pancetta,
Whipped Butternut Squash Puree,
Caramelized Apples & Calvados Sauce

Aspen Ridge All Natural Filet of Beef
Baby Heirloom Carrots, Haricot Verts,
Potatoes Au Gratin & Thyme Jus

Butternut Squash Ravioli
Toasted Pepitas Seeds, Brown Butter Sage Sauce

Oven Roasted Halibut
Wild Mushrooms, Baby Squash, Asparagus, Creamy
Whipped Potato & Sauce Beurre Rouge

Jumbo Lump Crab Cakes
Roasted Brussels Sprouts, Baby Potatoes & Creole
Mustard Cream Sauce

Herb Crusted Rack of Lamb
Tomato and Squash Ratatouille, Herb Scented Fingerling
Potatoes & Natural Lamb Jus





Choice of Dessert

Oven Baked Apple,
Pecan or Pumpkin Tart (Select 1)
Caramel Sea Salt Gelato

Pumpkin Cheese Cake

Apple Carmel Cheese Cake

Autumn Spiced Crumb Cake

Iced Tea, Water, Coffee Station

Welcome Toast of Champagne

2 drink tickets per person (beer/wine only)

\$115 per guest

Dual Entrée Enhancements

Beef Tenderloin & Maryland Crab
Honey Roasted Carrots, Potato Au Gratin, Creole Mustard Sauce & Béarnaise

Grilled NY Steak & Jumbo Shrimp
Oven Roasted Winter Root Vegetables, Dauphinoise Potatoes

\$125 per guest

